WPI ====

- TI Collecting natural aroma essence comprises adsorbing essence on silica gel contg. chemically reactive radicals
- AB J59140857 Collecting natural aroma essence (I) comprises (1) contacting a soln. of (I) in a mixture of water and opt. water-miscible organic solvent (water content is higher than 50%) with silica gel (II) contg. chemically reactive radicals so that (I) is adsorbed in (II), and (2) eluting (I) from (II) with ethanol.
 - Fruit, vegetable, coffee, tea leaf, animal material, etc. is extracted with water or a mixt. of water and a water-miscible solvent, and the extract is brought in contact with (II). Alcohol, amine or silane is previously bound to the surface of (II) through the silanol-gps. of (II).
 - ADVANTAGE (I) is currently collected from animal material, plants or processed natural material by steam distillation, solvent-extn., etc., however, (I) deteriorates during these treatments. The present method enables collection of (I) from natural raw material without deterioration in its quality and in a high yield. (0/0)
- PN JP59140857 A 19840813 DW198438 004pp
 - JP4040397B B 19920702 DW199231 C11B9/02 004pp
- PR JP19830011250 19830128
- PA (HASE) HASEGAWA CO LTD
- MC D03-H01C D10-A05
- DC D13 D23
- IC A23F5/48 ;A23L1/22 ;A23L1/221 ;C11B9/02
- AN 1984-234720 [38]

PAJ

- TI COLLECTION OF NATURAL FLAVOR COMPONENTS
- AB PURPOSE: A solution of natural flavor components in an aqueous mixture containing water-miscible organic solvents is brought into contact with a chemically bonding silica gel, then the components are eluted with ethanol to collect the flavor components with good smell balance in high yield.
 - CONSTITUTION: An about 50wt% or higher concentration solution of natural flavor components in water or a mixture thereof with water-miscible organic solvents is brought into contact with a chemically bonding silica to effect well- balanced adsorption of the components. Then, ethanol is used to elute out the components at an appropriate elution speed, thus enabling easy collection of the natural flavor components in high yield.
- PN JP59140857 A 19840813
- PD 1984-08-13
- ABD 19841206
- ABV 008266
- AP JP19830011250 19830128
- GR C255
- PA HASEGAWA KORYO KK
- IN KONDOU YASUHIRO; others: 01
- I A23L1/221